



The World of Culinary Supervision, Training, and Management (2nd Edition)

By Noel C. Cullen

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Written by one of this country's 51 Certified Master Chefs, this #1-rated resource gives aspiring chefs, sous chefs, chefs de cuisine, and executive chefs the necessary knowledge, skills, and attitudes required to lead, supervise and manage foodservice workers—identifying those key areas that will lead qualified individuals into the chef positions of the future, and providing reasonable solutions to situations that typically evolve from them. Outlines in clear terms those elements crucial to success in today's quality driven foodservice industry—detailing the elements of supervision and total quality management; examining all aspects of training as it affects the chef supervision; and providing practical, step-by-step discussions on crucial management skills and functions involving a chef supervisor—from management to customer relations, menu planning, communication, team-building, goal-setting, problem-solving, supervision, training, discipline, and performance appraisal, and the training and motivation of the production/service team. Integrates unique “Chef Talk” segments written by leading U.S. chefs, and includes a new chapter “Building Teamwork in the Kitchen”. For those in the culinary, hospitality & travel/tourism professions; ideal for use in training seminars and for those studying for certification for the American Culinary Federation Educational Institute.

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Editorial Review

From the Publisher

Written by one of this country's 51 Certified Master Chefs with over 25 years of experience in the food service/hospitality/education and culinary arts field, this unique text gives aspiring chefs, sous chefs, chefs de cuisine, and executive chefs the necessary knowledge, skills and attitudes required to lead, supervise and manage foodservice workers. Detailing the elements of supervision and total quality management; examining all aspects of training as it affects the chef supervision; and outlining management skills and functions involving a chef supervisor, Dr. Cullen's informational, educational, and training resource fulfills a need as chefs move from being culinarians to managers, supervisors and trainers in the world of total quality management.

From the Back Cover

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About the Author

Jerald W. Chesspr, Ed.D., CEC, FMP, CCE. Dr. Chesser has over 30 years experience in food service/hospitality as an operator and educator including executive chef, restaurant owner, training consultant, university professor and administrator. He is one of the few individuals in the United States to hold the ACF certification of CEC and CCE certification, the NRAEF certification of FMP and an Ed.D. His previous publications include *The Art and Science of Culinary Preparation*. Dr. Chesser is Associate Dean and Professor at the Collins School of Hospitality Management, California State Polytechnic University - Pomona, one of the top three hospitality management programs in the United States.

Noel C. Cullen, Ed.D., CIVIC, AAC. Dr. Cullen was one of 58 Certified Master Chefs in the United States. He had over thirty years experience in food service/hospitality as an operator and educator including executive chef, manager, university professor and administrator. Dr. Cullen was the first chef in the United States to earn the prestigious level of CIVIC and Ed.D.

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